

FOREST PHARMACY.

NATURE'S REMEDIES USED BY MEN IN LUMBER WOODS.

For Every Ill or Injury There Is a Cure Obtainable in the Trees and Shrubs That Are at Hand.

There is a pharmacy of the woods, and some of its remedies are of wonderful efficacy.

Few people in the outside world know that there is produced in the pine woods a tonic and febrifuge greatly resembling quinine in taste and efficacy. But the lumbermen know it and use much to its properties when run down in health after seven months of a diet of pork and beans, bread, tea and frozen pork.

The sovereign remedy in these cases is pine apple. Up among the branches near to where a dry twig shows that the great tree has just passed its prime of growth, a drab colored fungus of a rude conical shape, generally about half as big as a man's head, clings to the bark. This is the pine apple of the woods.

Some woodmen use it as a powder, chips cut from it being dried at the fire and rubbed down by hand. Others use an infusion prepared by boiling. It is a fine tonic, acts gently as a diuretic and scatters feverishness rapidly. It produces violent headache if used to excess and it is said to bring on insanity if used for a long time continuously.

When the pine apple is not available hemlock bark is successfully used. The bark is taken from a young, vigorous tree, shredded and boiled until the liquid becomes of a rich red-brown color. A large spoonful of this is taken at meal times and acts as a tonic and purgative. That this should be its effect is remarkable, considering that hemlock bark contains so much asbestin tannin that it is greatly used in the manufacture of leather.

This is also the great "shanty" remedy for horses.

When changes of weather are frequent and the trapper or lumberman suffers from a cough he seeks a remedy in a balsam tree. Upon the smooth bark are blisters sometimes inches long, and within these is a fragrant, thin gum. This contains benzoic acid.

A resinous turpentine and is a world-famed remedy where there is sickness about the breathing apparatus. Balsam is also often used for cuts or sores and has much healing virtue.

Sarsaparilla, which is a sort of half cousin to ginseng, is well and favorably known as a cleansing and restorative agent. The roots are found growing by decayed wood, are easily obtained and have been used as spring medicines by the Indians from times immemorial.

Cedar oil is a valuable liniment and a general pain killer had immense value at one time among patent medicine men. Guides and trappers still believe in it.

Every woodsman is a staunch believer in the virtue of skunk's grease, that is, an embrocation.

Bear's oil is often mixed with a crude kind of turpentine distilled from the old roots of a pine stump and it is considered to be of great value when rubbed upon the chest in cases of inflammation of the lungs or pneumonia.

In extreme cases a spoonful is administered to the sufferer.

A poultice of well boiled basswood bark is also highly recommended in cases of lung trouble. The bark of the popple elm is used in pulmonary troubles as a substitute for Irish moss, and is really, when properly prepared, a good, nutritious and palatable food.

A decoction of cherry bark and purple bark, boiled and strained, is an Indian remedy for coughs, which has been largely sold under various

names for years by vendors of patent medicines. The white trapper nowadays dissolves spruce gum in alcohol, adds a certain proportion of the spirits to the bark mixture and sweetens the whole with maple sugar. Perhaps the most experienced chemists could not prepare a better cough syrup than this makes.

The great specific in cases of incipient cholera is a strong tea made from blackberry bush roots, fortified with spirits and made very sweet.

For scratches, chapped hands and other sores, woodland science furnishes the most grateful ointment to be found anywhere. It is delightfully fragrant, mild, sweet and of speedy action. It is made from the gum laden buds of the whitewood or poplar, which is often called from its value as a provider of unguent the Balm of Gilead tree. The buds are boiled down with deer's fat in proper proportion, and a little honey is added as the mass cools. That nothing finer in its way has ever been discovered is the common verdict of all who have ever made use of it.

DINNER ON A SMOKE STACK

Guests Will Be 250 Feet in the Air on a Surface Eight Feet from Edge to Edge.

Hamilton, O.—A dinner served 200 feet in the air and where a four foot stick can reach to the edges of the dining-hall is looked forward to by residents of Hamilton. The table is to be spread on the top of the smoke-stack of a brewing company's power plant, which is nearing completion, and the dinner is being arranged to celebrate the completed work.

Not a drop of spirituous or malt liquor will be set out at this feast, for no guest will be hardy enough to risk the hazard of a muddled brain or a dizzy head.

The guests will be taken to the banquet board by means of an improvised elevator run up through the center of the stack. On this same lift the viands will be taken to the top. The table will be but eight feet in diameter, and the guests will necessarily be few. As a precautionary measure to prevent those in attendance from being affected by the sway which tall structures of this kind have in the event of a wind, the dinner will be given on a calm day, no matter how many postponements may be necessary.

Figures are given which show that the variation at the top of the stack during an ordinary breeze is something over a foot, and this movement would be fatal to those unaccustomed to such altitudes in a breeze.

The chimney is built on a solid masonry foundation, which extends 15 feet into the ground and is 30 feet square. The lower diameter of the stack is ten feet and seven inches inside, and it gradually tapers to eight feet at the top. The wall is 18 inches thick at the bottom and narrows as it goes up. The weight of the mass will be 1,000 tons, as nearly as can be estimated.

That Was All.

Tenderfoot—I understand there was some difference between Cactus Cal and Alkali Ike.

Buck Haas—They's considerable difference. Cal's dead an' Ike's alive.

Tenderfoot—Yes, but what was the original difference between them that led up to the killing?

Buck Haas—Ike was quicker on the trigger, that's all.—Philadelphia Press.

He Did As He Was Bid.

Fair One—Really, I—I am extremely sorry, but I cannot say you—at present.

Sutor—And yet I dared to hope you loved me.

Fair One—I do, Jack, I do; but yours makes the thirteenth offer I've had and you know how superstitious I am. You must ask me again after I've received another proposal.—

TWO METHODS OF CANNING FRUIT

In canning fruit your object is to free it from the microscopic plants—bacteria, yeasts and molds—which cause its decay, and to prevent further contact with them by the absolute exclusion of the air containing these germs; at the same time you are trying to change as little as possible the original flavor and shape of the fruit, and you add no more sugar than you would want if the fruit were to be used fresh. Now, bacteria, do not thrive in substances containing a large percentage of sugar, or in very acid solutions, although they flourish in a suitable wet substance with a small proportion of sugar; and, since fruits are usually acid, the danger to it comes rather from yeasts and molds than from bacteria. This is fortunate for us housekeepers, since while yeasts that grow in fruit juice can be destroyed with their spores by cooking 15 minutes at boiling point, spore producing bacteria needs either a higher temperature or much longer boiling for their complete destruction. This explains why it is not necessary to use so many precautions in covering jam or jelly as it is with the least sweetened can fruit, and also why such vegetables as corn and peas that are likely to be attacked by bacteria, take longer cooking and are in general harder to preserve than fruits.

You see, absolute sterilization is necessary, not only of the material to be canned, but also of jars, rubbers, lids, funnels, spoons, etc. I remember one lady who had rather dim ideas about the "why" of her proceedings and who was much grieved because although she followed the recipes of a very successful neighbor, her fruit nearly always fermented. Upon careful inquiry it appeared that she heated her jars in the oven and then wiped them inside with a more or less clean dish cloth before putting in her fruit. I don't know why this method seemed to her "cleaner" than scalding the jars, but it did; and she failed to realize that her carelessly used towel might introduce into the cans invisible foes that would play havoc with her fruit. A single solitary live germ left in your can is capable of growing and multiplying and spoiling your material just as surely, even if not quite as quickly as a whole army of them.

There are two main methods of canning fruit, although some of the smaller details may be varied. Whichever way you select as most convenient in your particular circumstances, you should save yourself unnecessary trouble by making your work as systematic as possible. You probably know enough to have the kitchen thoroughly well swept and to dust it with a damp cloth after the dust has settled, so that there may be as few mold spores as possible floating around.

Have all your materials, cans and utensils at hand, with plenty of hot water and pans for sterilization. It is often very convenient to have the syrup made beforehand. All syrups are better for being well boiled. Be sure that you have plenty of new rubbers. Much fruit is spoiled by the use of old ones.

Only sound, perfectly fresh fruits are suitable for canning. Slightly under-ripe fruits. Large fruits that easily discolor should be dropped as soon as pared into cold water with a squeeze of lemon juice in it. Don't prepare more fruit than you can cook while it still retains its color and freshness. In doing large fruits, remember that the larger the pieces the more attractive the appearance, but the greater the difficulty in giving sufficient cooking.

A silver knife is preferable for paring. Peaches are best scalded and skinned, rather than pared. Plums should be wiped and pricked to prevent bursting.

Method 1. Put the prepared fruit directly into the cans, packing as closely as possible. Cover with hot syrup, filling the jars brimful. Rinse the rubbers, adjust them and put the lids on loosely. Put the cans into a wash boiler on a wooden rack or on several layers of folded towel. Clean cotton rope is sometimes useful to prevent them knocking against each other. Put in cold water to come nearly up to the necks of the cans. Cover; bring slowly to the boil, boil 15 to 20 minutes, counted from the time boiling begins. Uncover, and when the steam clears away take out the jars. If you want them to look particularly well, it is worth while to open one or more cans to fill the others to overflowing, then replace covers after dipping them in boiling water; put back into the boiler and give a few more minutes boiling. The jars are then set off a board to cool, where cold air will not blow on them. Screw the covers tighter if screw tops are used. Instead of the wash boiler, a large steamer may be used, and is much more convenient and efficacious. Or the cans may be sterilized, filled with fruit and cooked in the oven. Set the cans in a pan of hot water, and give a little longer time. The syrup used may vary in richness from one pint sugar and one pint water for acid fruits, to one pint sugar and two pints water for sweet fruits where little sugar is liked.

Fruit cooked in the cans usually keeps the flavor and shape better than when done by method 2 in the preserving kettle, but the latter method is sometimes more convenient.

KLAMATH COUNTY FAIR
TO BE HELD IN
KLAMATH FALLS

ON
September 27-29
= 1906

Everyone is urgently requested to enter the products of their field, farm and orchard. Large premiums will be offered, particulars of which will be announced later

RACES RACES RACES

Large purses are offered for the big three days meet See program elsewhere in this paper

For full particulars

Address

B. St. Geo. Bishop

Secretary

RACE PROGRAM

FIRST DAY—THURSDAY, SEPT. 27.
Race No. 1—Three-eighths mile and repeat, free for all; purse, \$100.

Race No. 2—Half mile dash, for Klamath County horses; purse, \$75.

Race No. 3—Seven-eighths mile dash, free for all; purse, \$100.

Race No. 4—Quarter-mile dash, for Klamath County horses; purse, \$50.

Fifty-yard foot race, free for all under 20 years of age; purse, \$25.

SECOND DAY—FRIDAY, SEPT. 28.

Race No. 5—Five-eighths mile dash, free for all; purse, \$75.

Race No. 6—Mile dash, free for all mules; purse, \$90.

Race No. 7—Quarter mile and repeat, free for all; purse, \$75.

Race No. 8—Half-mile and repeat, for Klamath County horses; purse, \$100.

THIRD DAY—SATURDAY, SEPT. 29.

Race No. 9—Three-eighths mile dash, for saddle horses; purse, \$75. All entries in this race must be horses that are used in ordinary stock work, and stock saddles must be ridden.

Race No. 10—Mile dash, free for all; purse, \$100.

Race No. 11—Quarter-mile and repeat, for Klamath county horses; purse \$75.

Race No. 12—Three mile relay, free for all saddle horses; purse, \$100. All horses must be saddled and bridled for the change and all must ride stock saddles.

Bronco busting, liberal prize to be announced later.

Rooping and tying steer, liberal prize to be announced later.

One-hundred yard foot race, free for all amateurs; purse, \$50.

All races to be run under Pacific coast rules as nearly as possible, and there must be four to enter and three to start.

Ten per cent of purse entrance fee; 70 per cent of purse goes to winner and 30 per cent to seconds.

The judges reserve the right to change the hour and date of any race and any races not filled satisfactorily may be declared off.

All entries must be made with the secretary before 8 o'clock on the evening before the races. Races will be called promptly at 1:30 o'clock and all horses are expected to be on the ground.

Address all communications to the Secretary at Klamath Falls, Oregon.

Geo. T. Baldwin, Pres. B. St. Geo. Bishop, Sec.

\$600 CASH PREMIUMS TO BE AWARDED AT THE FAIR

DRAFT HORSES		
CLASS	STALLIONS	PRIZES
1—3 year old and over	\$ 25 00
2—2 year old and over	15 00
3—1 year old and over	10 00
MARES		
4—Best mare and sucking colt	12 50
5—Best two year old	7 50
6—Best one year old	5 00
HORSES OF ALL WORK—STALLIONS		
7—Best 3 year old and over	15 00
8—Best 2 year old and over	10 00
MARES		
9—Best mare and sucking colt	12 50
10—Best one year old, either sex	7 50
JACKS		
11—Best 3 year old and over	20 00
12—Best 2 year old	10 00
13—Best 1 year old	7 50
14—Best jennet	10 00
CATTLE—SHORT HORN, DURHAM BELLS		
15—Best 3 year old and over	15 00
16—Best 2 year old	7 50
17—Best 1 year old	7 50
COWS		
18—Best 3 year old and over	12 50
19—Best 2 year old	7 50
20—Best 1 year old	5 00
HEIFERS—BILLS		
21—Best 3 year old and over	15 00
22—Best 2 year old	10 00
23—Best 1 year old	5 00
COWS		
24—Best 3 year old and over	10 00
25—Best 2 year old	7 50
26—Best 1 year old	5 00
FRESHY—BILLS		
27—Best 3 year old and over	10 00
28—Best 2 year old	7 50
29—Best 1 year old	5 00
COWS		
30—Best 3 year old and over	10 00
31—Best 2 year old	5 00
32—Best 1 year old	3 00
SWINE		
33—Best boar of any age or breed	10 00
34—Best sow of any age or breed	5 00
35—Best sow and litter	5 00
POULTRY		
36—Best trio Plymouth Rock	5 00
37—Best trio Buff Cochins	2 50
38—Best trio Brown Leghorns	2 00
39—Best trio Bronze turkeys	3 00
40—Best trio turkeys, any other bird	2 00
VEGETABLES		
41—Best half bushel red potatoes	2 00
42—Best half bushel white potatoes	2 00
43—Best half bushel any variety	2 00
44—Best 3 cabbage any variety	2 00
45—Best 3 Hubbard squash	2 00
46—Best squash, any variety	1 00
47—Best 1/2 bu Mangel Wurzel beets	2 00
48—Best 1/2 bu sugar beets	2 00
49—Best 1/2 bu turnips, any variety	2 00
50—Largest and best display vegetables by any one person	5 00
FRUITS		
51—Best 10 lb peaches any variety	2 00
52—Best 10 lb apples, any variety	1 00
53—Best 20 lb four varieties	2 00
54—Best 10 lb pears, any variety	2 00
55—Best 10 lb plums, any variety	2 00
GRAIN		
56—Best variety wheat, 50 lbs	2 50
57—Best variety oats, 50 lbs	2 50
58—Best variety barley, 50 lbs	2 50
59—Best sample timothy or red top	2 50

A cash prize of 50 per cent of above amounts will be given for second best exhibits in livestock.

Cash prizes will also be given for other exhibits of special merit.

DOMESTIC

60—All kinds fancy work, preserved fruits, jellies, etc.

61—Hops

CORN

62—Unirrigated Sweet

63—Irrigated Sweet

Blue ribbon for any other merit.

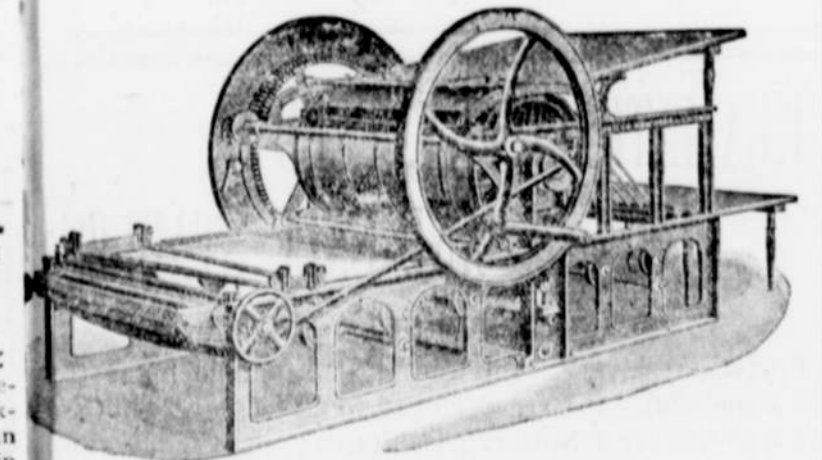
Additional Premiums

In addition to the premiums offered by the fair association, published elsewhere, a premium of \$15, will be given to the owner of sire of the best five colts of any get.

\$5, for best colts, any get.

\$7.50 for best exhibit of red polled

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GOOD PRINTING is a work of art. At this stage, when good printing is obtainable, a business house is often times judged by its stationery. Good clothes may not make men but it creates a favorable impression. So it is with good printing creates a most favorable impression for the business man, firm or corporation.

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